



## Rules

- No health permit is required for participants – however it is encouraged to watch the free NRH Food Handler online training.  
<https://www.nrhtx.com/1161/Community-and-Special-Events>
- Tents are not included. If you would like us to provide a tent, please include a \$100 to cover this (10x10). Tents are based on availability at time of request. We will provide each team with one table.
- Follow basic food handler guidelines: overhead coverage, hair restraints (net, cap, hat), gloves, food thermometers etc. Chili should be cooked to a minimum of 165°F. Hand washing stations and utensil washing stations will be provided by the city for participants.
- The parking lot opens at 7:00 am for check in and booth set up.
- Brief meeting at 7:45 am for head chef; others may attend but the head chef will need to be at this meeting.
- All meat must arrive raw, held cold (41°F or less), and be cooked on site. Please keep food in your cooler until you are ready to start cooking.
- Doors open to the public at 10:00 am, at which time you can start selling your chili. Please remember to save a taste for judges at noon.
- A minimum of 4 gallons of chili must be made. The more you have the more tickets you can sell for people's choice.
- NRH CFA Alumni has acquired the Special Event Permit with the City of NRH.
- NRH CFA Alumni will provide a table, ladle, bowls, tasting cups, spoons, and paper towels to each booth. You will be responsible for all cooking utensils (cooking element, pot, cooking spoon etc.), table coverings, decorations. **NOTE: Electricity is not provided.** No open fire pits or travel trailers allowed.
- Bathrooms will be available inside the theatre.
- No outside alcohol allowed to be brought in unless this is part of your recipe.

- The canopy for your booth cannot be larger than 200 sq ft (city requirement) unless you would like to acquire a permit with the City of NRH.
- Condiments are not required but are encouraged (cheese, sour cream, peppers, etc.)
- There are no rules regarding any kind of chili, i.e., vegetarian, chicken, white, beans or no beans. Get creative! You must make your chili on site and not purchase already made chili. You are also required to taste your chili prior to submitting it to judges.
- Fire extinguishers not required but encouraged.
- All samples given out require a ticket; this is how you win “People’s Choice.”
- Chairs are not provided.

## Judging

- People’s choice: the number of tickets you acquire determines the winner. This will be a \$500 cash prize along with basket items. Yes, this can benefit someone who brings more chili than others because they can sell more tickets (remember this is a fundraiser).
- Judge’s choice: at noon your chili will be taken to the judges table after you sample your chili. Judges have final determination. Minimum will be \$500 plus \$10 per chili entry will go to this fund. (I.E.: we have 20 entries, an additional \$200 will be added to this cash winning along with basket items.)
- Best Booth: voting tickets can be purchased for \$1.00 each. You are welcome to encourage people to vote for your booth. Cash prize of \$250 plus basket items.
- All participants are eligible for prizes, and 1 team can win all 3.
- Chili participants are welcome to enter for door prizes.

Please remember to clean up your area- we would like to keep B&B Theatres as clean as possible hoping they invite us back for next year! Thank you for participating and feel free to contact me if you have any questions.

**Good Luck!**

**Jane Birkes**

**NRH Citizens Fire Academy Alumni**

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